

## DESSERT

### **Drunken Chocolate | 15**

IPA sponge, smoked white chocolate mousse, malted crumble, lager gelée, barley ice cream, chocolate ganache

### **Pear “Tart” | 15**

compressed pear, oat frangipane, meringue shards, pastry cream, elderflower granita, pear chips, bee pollen, spiced pear gelée

### **Beignets | 15**

spiced banana rum, poached bananas, frangelico ganache, cereal milk ice cream, salted corn flakes, espresso caramel, banana chips

### **Cheesecake | 15**

spiced pumpkin cremeux, speculaas crumb, mulled wine reduction, caramelized pumpkin seeds, cranberry, speculaas tuile, marshmallow fluff

## CHEESE

### **Cheese Board | 30**

### **Cheese & Charcuterie Board | 38**

cured meats and cheeses, garden pickles, seasonal mostarda, smoked olive tapenade, Pinot Noir braised figs, Glamour Farming™ jelly, honey, fresh fruit, herbed oat crackers

## AFTER DINNER LIBATIONS

### **Espresso Martini | 18**

grand marnier, crème de cacao, kahlua, Model Bean espresso

### **Taylor Fladgate 10yr | 16**

### **50th Parallel Estate Late Harvest Riesling glass 16 | bottle 90**

### **Glenfiddich 12 yr single 12 | double 20** cooked pear, honey, flowers and sweet spices

### **Oban 14 yr single 17 | double 30** flavors of highlands mingle with the peaty maritime character of the islands

### **Hennessy VS single 12 | double 20** hits of cocoa with a warm fruity finish



Gluten-Free



Vegetarian